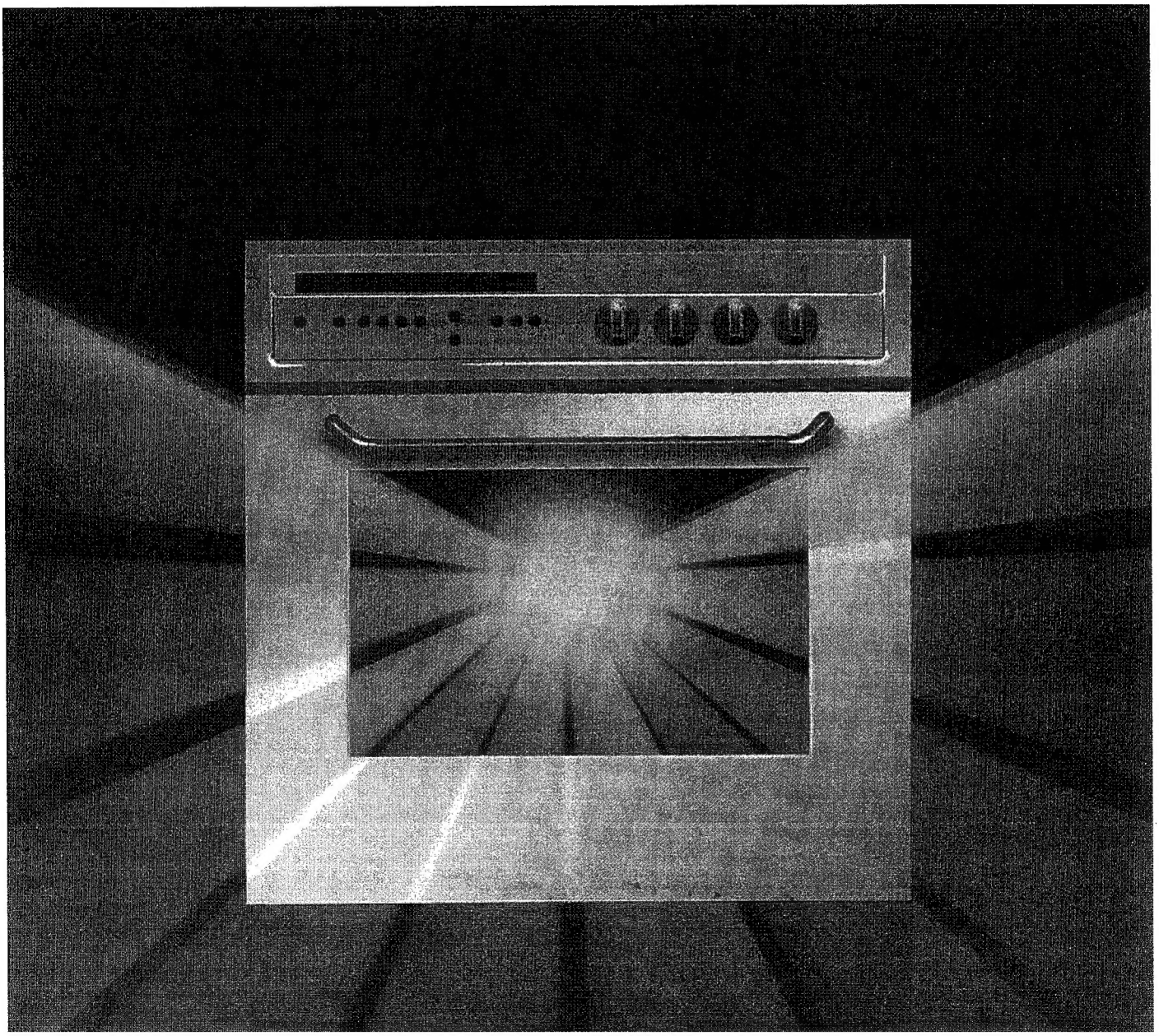
EELZ 3498 - EELA 3498

Bauknecht



DEUTSCH	Gebrauchsanweisung	Seite	3
ENGLISH	Instructions for use	Page	28
FRANÇAIS	Notice d'emploi	Page	52
NEDERLANDS	Gebruiksaanwijzing	Bladzijde	77

GESETZLICHE VORSCHRIFTEN

Der Backofen entspricht folgenden vorschriften:

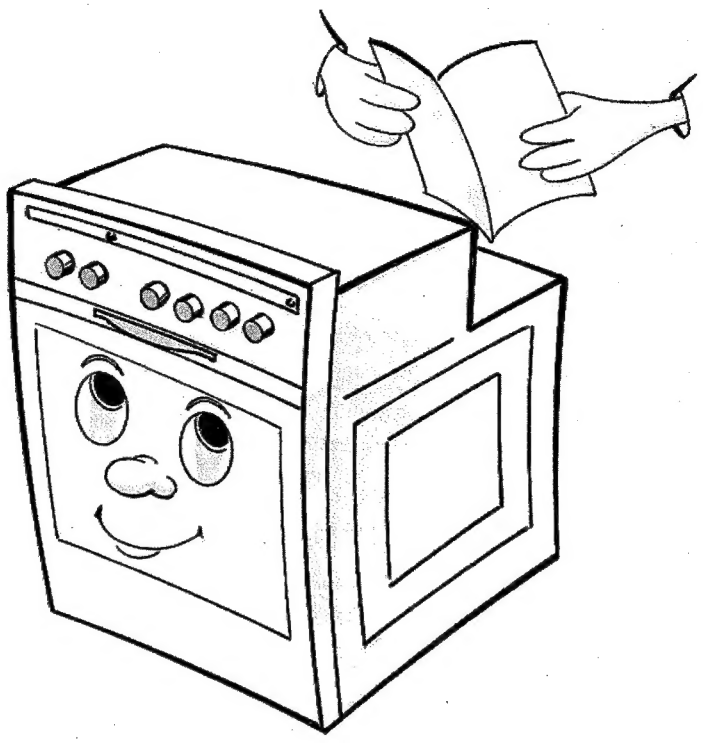
- EG-Richtlinie 87/308 über Funkentstörung.
- Die Geräteteile, die mit Lebensmitteln in Berührung kommen, entsprechen der EG-Richtlinie 89/109.

GARTEST GEMÄSS DIN 44547

Gericht	Zubehör	Betriebsart	Ebene (von unten)	Temperatur °C	Garzeit in Minuten (ca.) (Richtwerte)
Spritzgebäck (Mürbteig)	Backblech	Ober-und Unterhitze	3	150-160	30-40
	Backblech	Heissluft	3	130-150	30-50
	Backblech	Heissluft	2+4	130-150	30-45
	Backblech	Heissluft	1+2+3	130-150	40-60
Wasserbisquit *	Springform (26 cm ø)	Ober-und Unterhitze	1	* 160-170	30-40
Apfel-Streusel-Kuchen (Hefeteig)	Backblech	Ober-und Unterhitze	3	* 160-170	55-70
	Backblech	Heissluft	3	150-160	50-70
	Backblech	Heissluft	1+3	150-160	60-80
Toast	Rost	Grill	4	250	1-3
Rinderfilets	Rost Fettpfanne	Grill	4 1	250	15-25

* vorheizen (Grillbetrieb 5 Min. vorheizen)

* Wasserbisquit nur bei Ober-/und Unterhitze backen.



QUICK USE GUIDE

PRIOR TO FIRST USE:

1. Remove any cardboard protection from the oven cavity and all the accessories.
2. Heat the oven with the static function at 200°C for one hour approx. to eliminate the odours and smokes of the protective greases.
3. Choose the language (see page 33).
4. Set the real time (see page 34).

To get full satisfaction of your appliance, please read carefully your instruction manual.

TABLE OF CONTENTS

BEFORE USING THE OVEN Page 30

PRECAUTIONS AND GENERAL SUGGESTIONS Page 30

THE OVEN AND ITS ACCESSORIES Page 31

THE PANEL Page 32

THE ELECTRONIC PROGRAMMER Page 32

HOW TO USE THE OVEN FUNCTIONS Page 44

HOW TO USE THE COOKTOP CONNECTED TO THE OVEN Page 47

HOW TO MAINTAIN THE OVEN AND ITS ACCESSORIES Page 48

HOW TO REPLACE THE OVEN LAMP Page 49

TROUBLE-SHOOTING GUIDE Page 49

AFTER-SALES SERVICE Page 49

INSTALLATION Page 50

ELECTRICAL CONNECTION Page 50

BUILDING-IN Page 51

OVEN COMPLIANCE WITH REGULATIONS Page 51

BEFORE USING THE OVEN

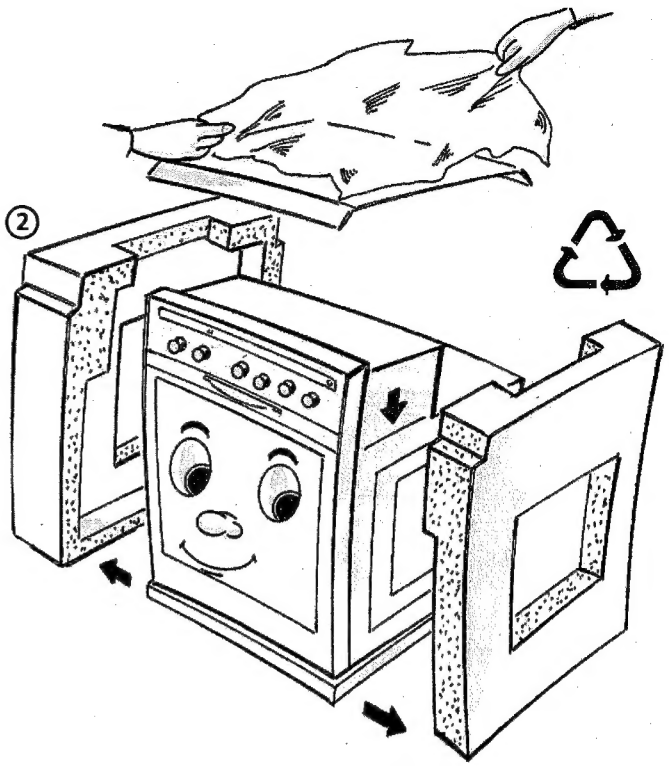
1. Packaging (plastic bags, polystyrene parts, etc.) must be stored out of the reach of children as they are potentially dangerous.

(2). The package is recyclable and is marked with the recycling symbol ♺.

3. Check that the oven is not damaged and that the door closes tightly.

4. Please ensure that the installation and the electrical connection have been carried out by a qualified technician, following the manu-facturer's instructions and in compliance with local safety regulations.

5. Remove any cardboard protection and plastic foils both from the inside and outside of the oven and all accessories. Heat the oven with the static function at the max. temperature for one hour approx. Some odours will be emitted, due to the protective greases of the oven components and to the insulating material. Smokes are inoffensive.



PRECAUTIONS AND GENERAL SUGGESTIONS

1. **Warning:**
Before any maintenance operation, disconnect the electricity leading to the oven at the main power supply. Failure to do so could result in electrical shock or personal injury.

(2). Do not lift the oven by the door handle, but lift it at the sides as illustrated (see arrow).

3. **Attention**
Accessible parts may be hot when the grill is in use. Keep young children away from the oven.

4. Use protective oven gloves to remove hot dishes or removing pans/trays.

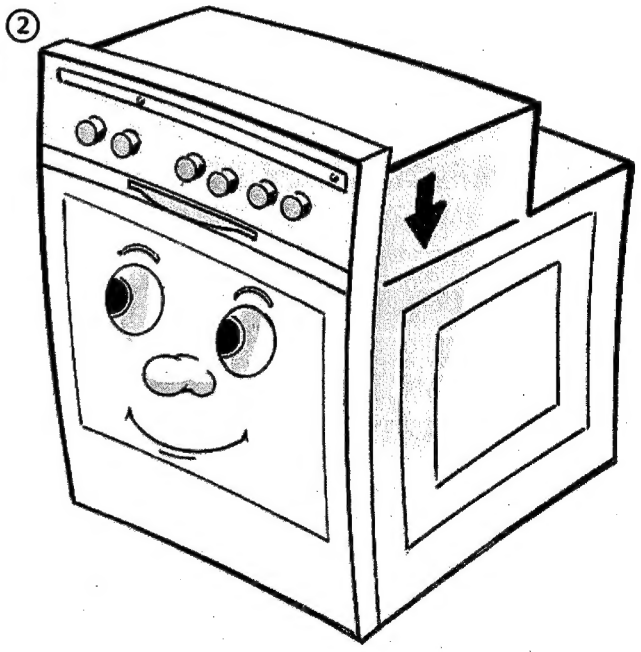
5. Do not keep any inflammable items in the oven. If the appliance is inadvertently switched on, they could catch fire.

6. Make sure that electric cables do not get trapped in the hot oven door.

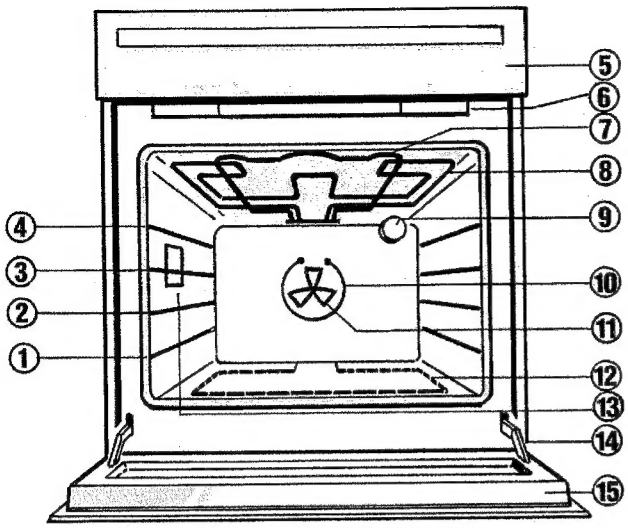
7. The Manufacturer cannot be held responsible for injuries to persons or properties derived from improper, wrong or unreasonable use of the oven.

8. The appliance is built with re-usable material. When scrapping follow the local environmental-protecting regulations. Render the oven inoperative. Cut the power cable off.

9. Do not cover the oven bottom with aluminium foils.



THE OVEN AND ITS ACCESSOIRES



1-2-3-4. Runner positions

5. Panel

6. Ventilation opening (the fan is not visible)

7. Top heating element

8. Tilting grill

9. Oven interior light

10. Rear heating element (not visible)

11. Fan

12. Bottom heating element (not visible)

13. Side oven light

14. Oven door hinges

15. Oven cool door

16. Wire shelf: to be used as a support for casseroles, cake, tins and any other cooking utensil.
It can be positioned in two different ways (⌣ or ⌢) and on any available runner.

17. 2 Baking trays: to be used for cakes, biscuits, meringues.

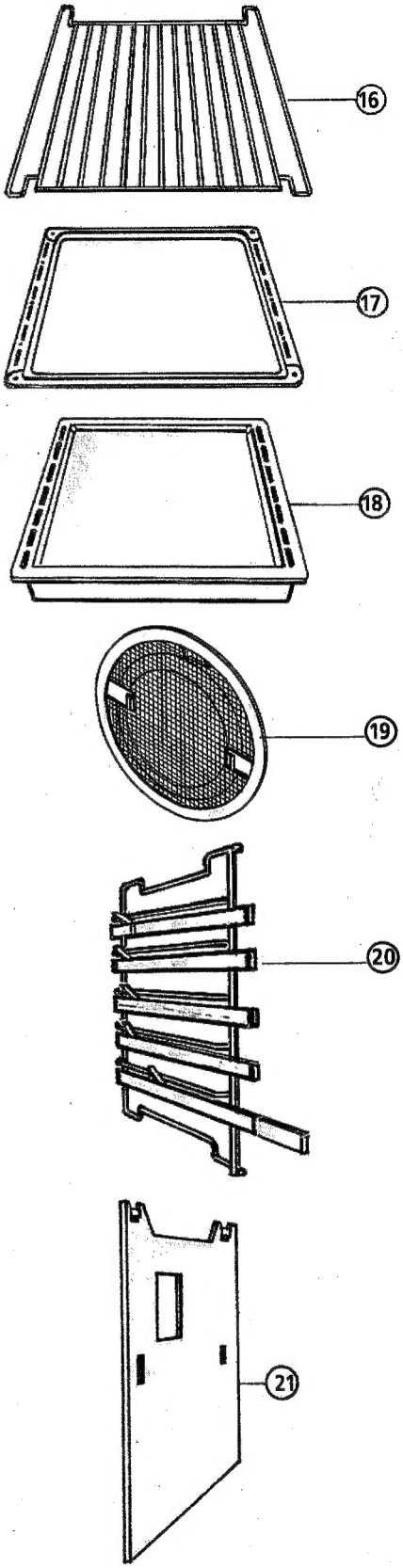
18. Fat pan: to be used as cooking utensil (i.e. for meats, chickens, fish with or without vegetables). It can be positioned under the wire shelf when cooking meat to collect juices. You can pour some water in the fat pan to reduce smoke and grease spatters.

19. Grease filter: to be used fot fat cookings only.

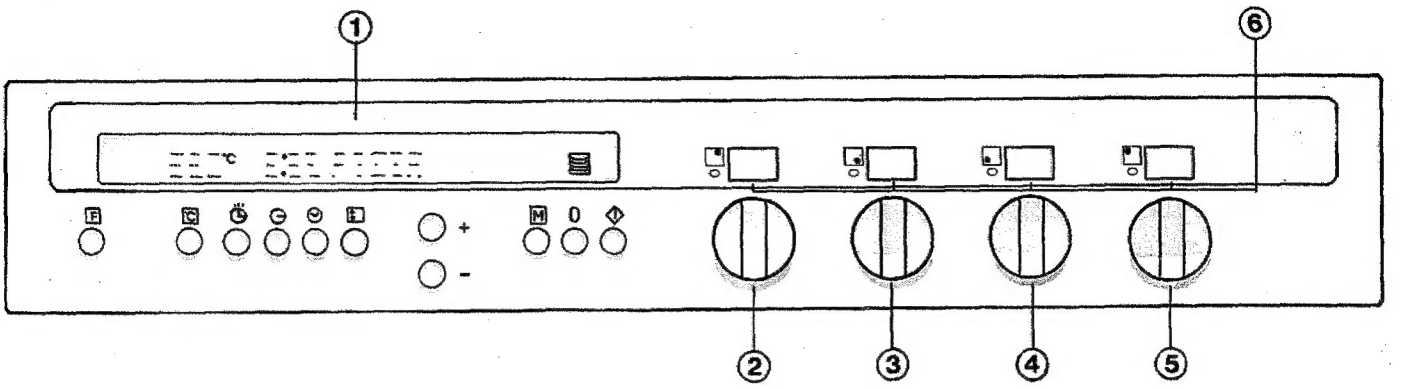
20. Sliding shelves (for Mod. EELA 3498 only)
They facilitate the insertion and removal of shelves during cooking. These shelves support all accessories and are dishwasher safe. The shelves block when pulled to the maximum position.

21. Catalytic panels (for Mod. EELA 3498 only)
These panels are coated with a special microporous enamel that can retain greasy food spatters.
We recommend that periodically or after cooking greasy food, you run the self-cleaning programme.
1. Run the oven at max. temperature for one hour.
2. At the end of cycle you can also use a wet sponge to remove remaining food soil.

Do not use soaps or detergents as they can damage the catalytic enamel.

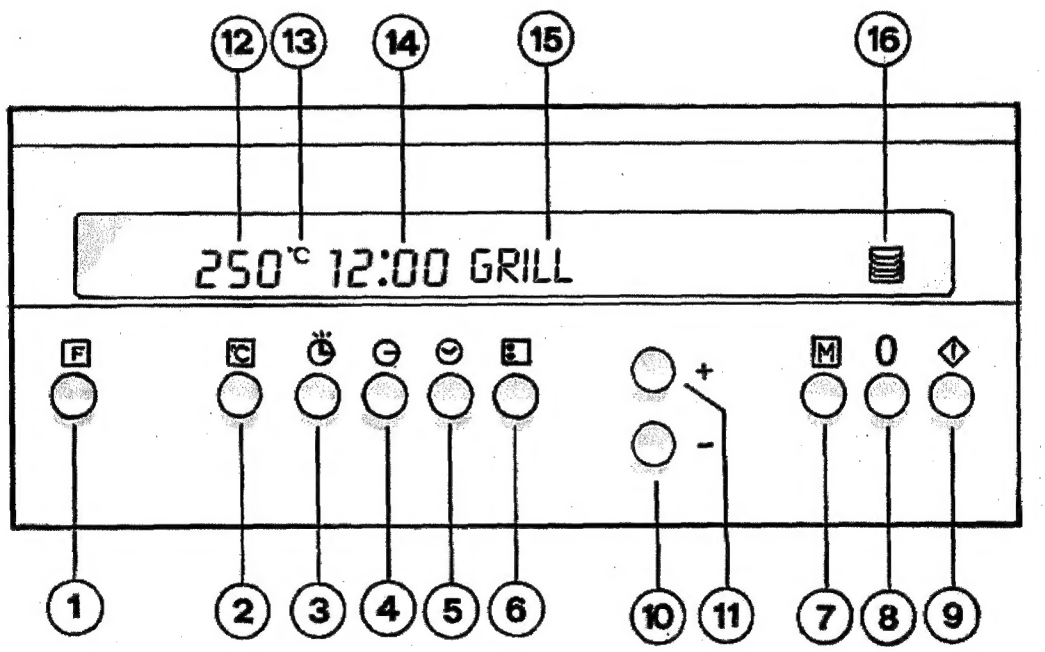


THE PANEL



1. Electronic programmer
2. Energy regulator (one or two cooking zones)
3. Energy regulator (one or two cooking zones)
4. Energy regulator
5. Energy regulator
6. Display for energy regulator

THE ELECTRONIC PROGRAMMER

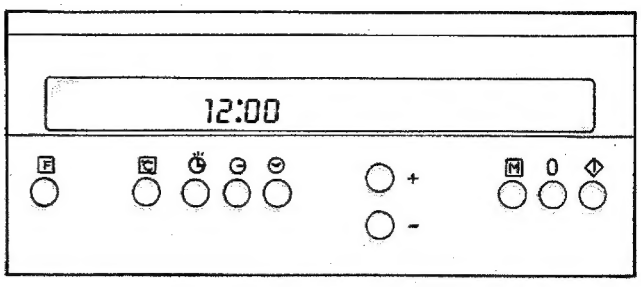


1. Functions selector button
2. Temperature selector button
3. Cooking time button
4. End of cooking time button
5. Real time button
6. Button to select programming of hot plates
7. Memory button
8. Annulment button/switch off oven light
9. Start button/switch on oven light
10. Button to decrease
11. Button to increase
12. Temperature display
13. Thermostat symbol
14. Time display
15. Messages display
16. Cooking runners display

Note:
If pressing a button the appliance sounds, it means that the option is not available.

HOW TO USE THE PROGRAMMER

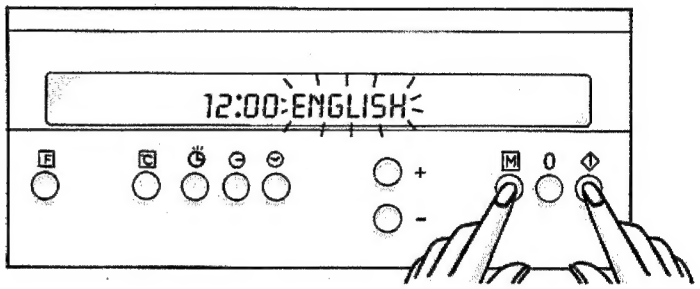
After first connection of the oven to the mains or after a power failure, the display shows: 12.00.



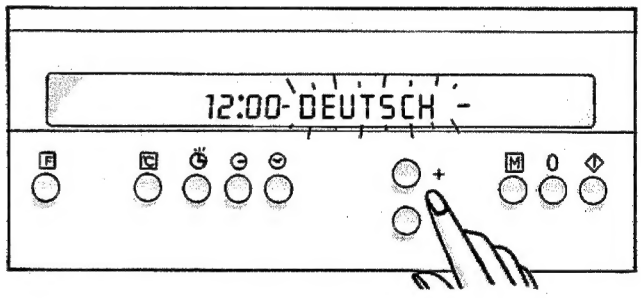
HOW TO SELECT THE ENGLISH LANGUAGE

The programmer allows to display the recipes, the functions and the messages in 6 languages. To facilitate the use of the oven, please choose the desired language, proceeding as follows:

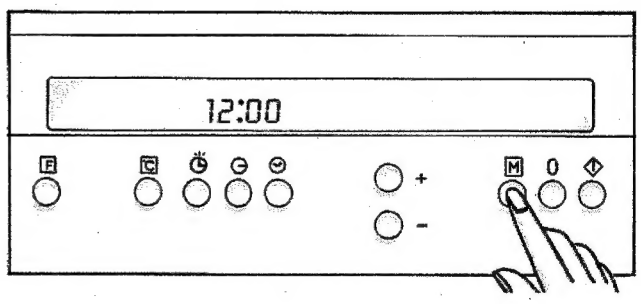
1. Push buttons [M] and ◇ at the same time: the display shows the message in english (ENGLISH).



2. If you want to choose another language: Within the next 5 seconds, press button + or – until the desired language is displayed.

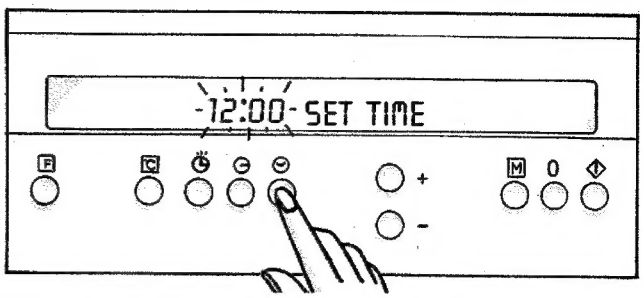


3. To confirm the language selected, push button [M]. The message remains displayed for one second then it switches off. The display shows 12.00.

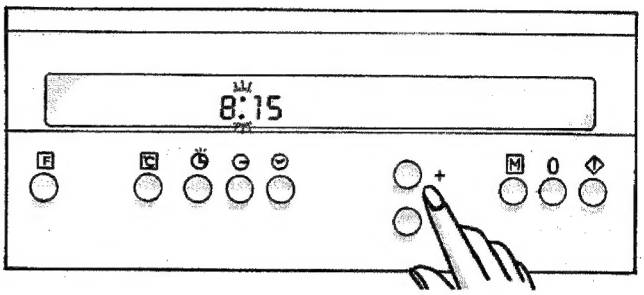


HOW TO SET THE REAL TIME

1. Press the real time button ⏲. The display shows: SET TIME OF DAY.

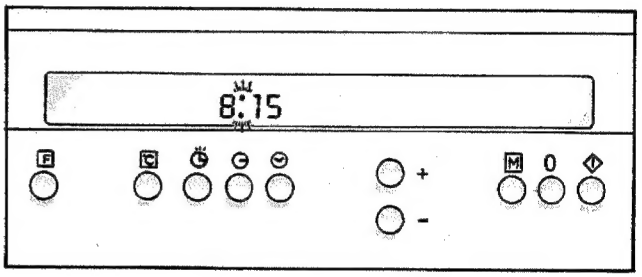


2. Within the next 10 seconds, push buttons **+** or **–** to set the real time, then confirm pushing button ⏲.



3. The display shows the real time and symbol: flickers.

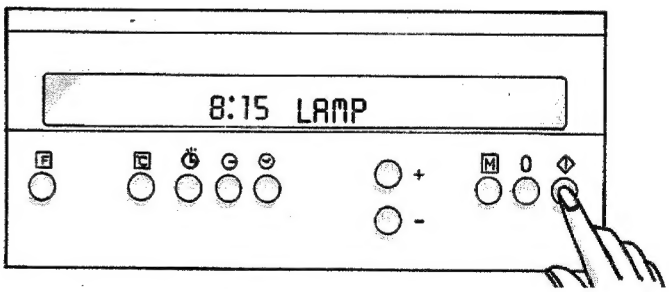
   Note: The display shows the time from **0** to **24**.



HOW TO SWITCH ON THE OVEN LAMP

The oven light switches on automatically during cooking. To switch it on when the oven is off (i.e.: for cleaning operations):

1. Press button ⏀. The display shows LAMP for 1 second.
2. To switch it off, press button **0**.

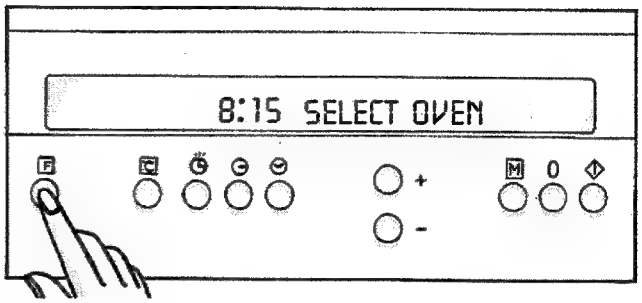


HOW TO SELECT THE OVEN FUNCTIONS AND HOW TO SET THE COOKING TIME

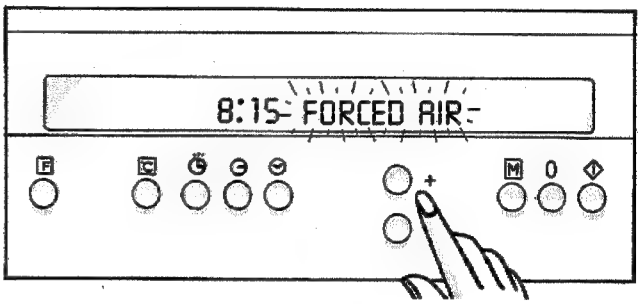
This oven offers the possibility to choose among the following cooking functions:

- STATIC
- PASTRY
- GRILL
- TURBO GRILL
- DEFROST
- FORCED AIR + BOTTOM HEATER
- FORCED AIR
- BOTTOM HEATER
- BOOSTER

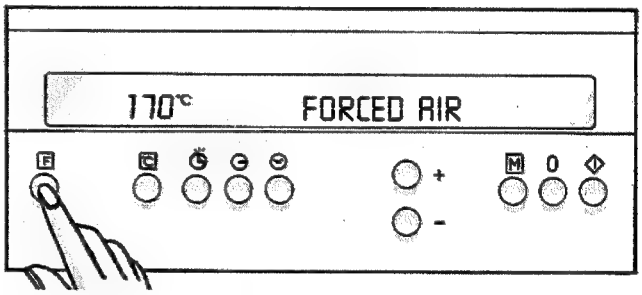
1. Press button [F]. The display shows: **SELECT OVEN FUNCTION.**



2. Within 10 seconds, select the function with buttons **+** or **-**. During selection the names of the functions flicker.

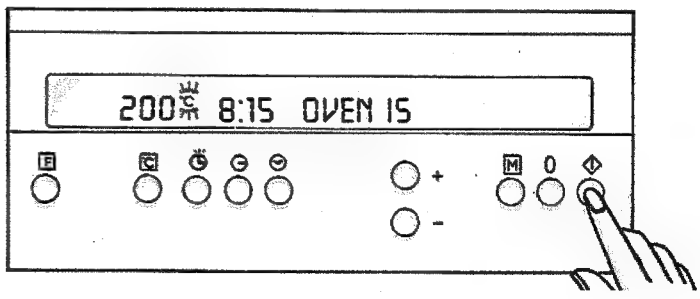


3. When the desired function is displayed, confirm pressing button [F].
The display shows the desired function and the temperature suggested.



If your recipe requires a preheating: select the function [F] and the temperature [°C].

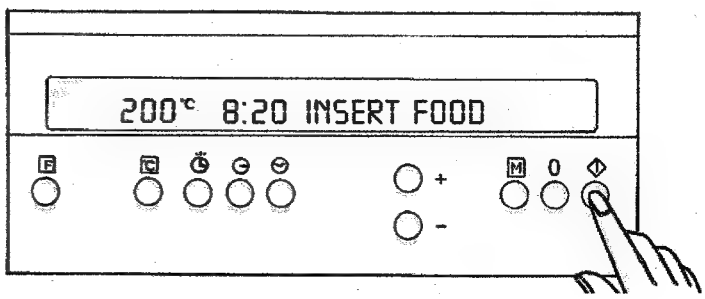
1. Press button ◇ to start the oven. The display shows the selected temperature, the thermostat symbol flashes and the message **OVEN IS PREHEATING.**



2. When the desired temperature has been attained, an acoustic signal sounds and the message **INSERT FOOD** is displayed.

3. You can now select the cooking time or operate the oven manually; in this case you need to switch it off pushing button **0**.

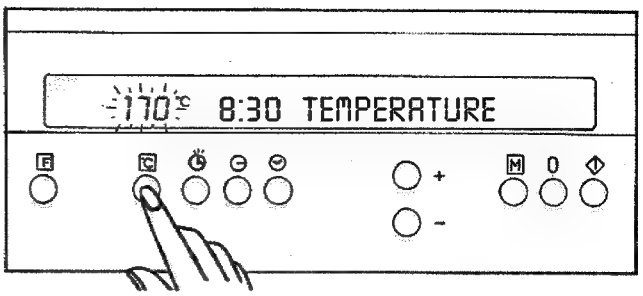
■ If your recipe does not require preheating, select the function [F] the temperature [°C] and the cooking time.



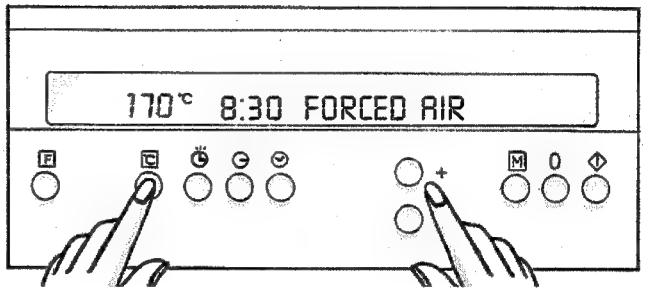
HOW TO SET A COOKING

If the temperature displayed does not correspond to the desired temperature:

1. Press button [°C]; the display shows the suggested temperature flickering and the message: SET TEMPERATURE.

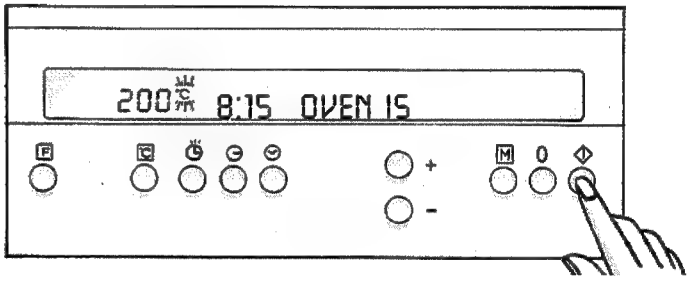


2. Within 10 seconds, select the temperature with buttons + or – and confirm with button [°C].

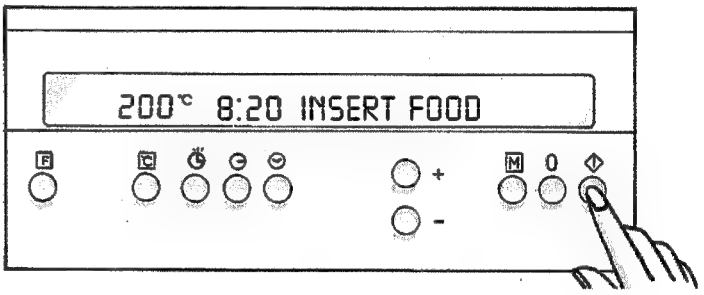


- If your recipe does require preheating: select the function [F] and of the temperature [°C].

1. Press button ◇ to start the oven. The display shows the selected temperature, the thermostat symbol flashes and the message OVEN IS PREHEATING.



2. When the desired temperature has been attained, an acoustic signal sounds and the message INSERT FOOD is displayed.
3. You can now select the cooking time or operate the oven manually; in this case you need to switch it of pushing button **0**.

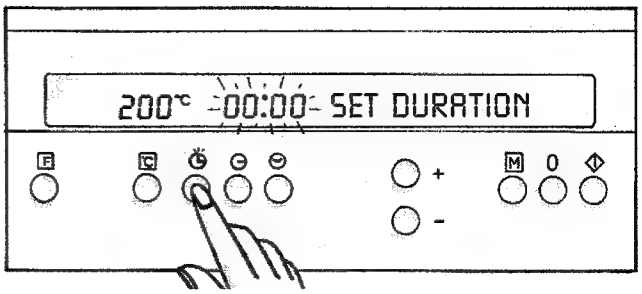


- If your recipe does not require preheating, select the function [F] the temperature [°C] and the cooking time.

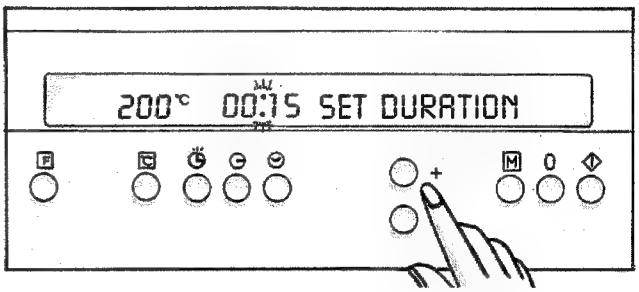
Note: During cooking it is possible to modify function and temperature as indicated above.

HOW TO SET A COOKING TIME

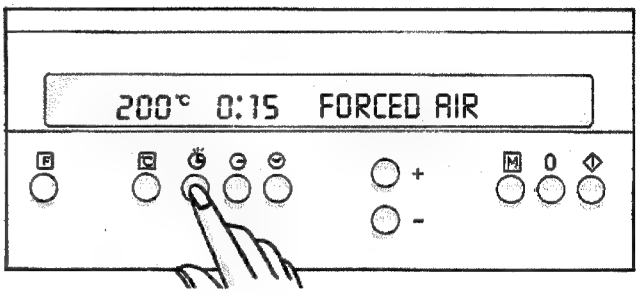
1. After selection of function and temperature, press button ⏲. The indication **00.00** flashes and the message **SET DURATION** is displayed.



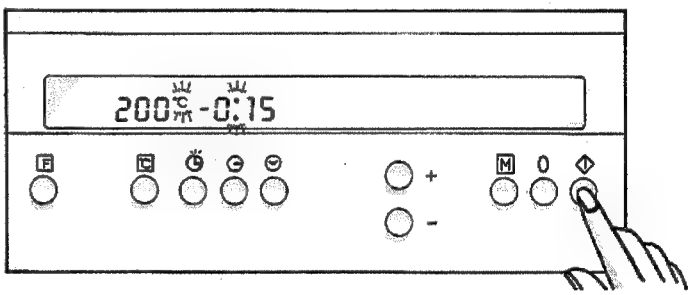
2. Set the cooking time within 10 seconds with buttons **+** or **–** (button **+** increases time by 5 minutes, button **–** reduces time by 1 minute).



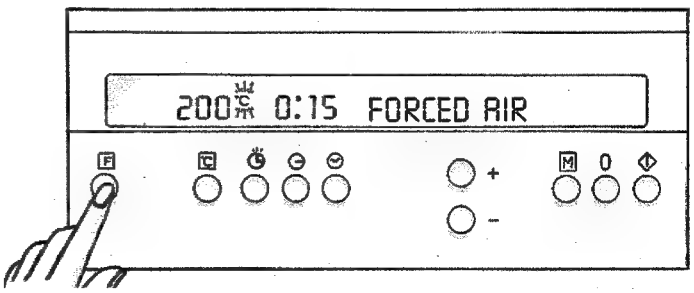
3. When the cooking time is displayed, confirm pressing button ⏲. The display shows the time, the cooking time selected, the temperature and the function previously set.



4. Press button ◈ to start the oven. The display shows the temperature and the residual cooking time preceded by **–** .



- The oven switches off automatically at the end of the cooking time set, and the acoustic signal sounds.
- During cooking it is possible to modify the function, the temperature and the cooking time as described in the relevant chapters.
- To check the function selected during the oven operation, press button **F**.

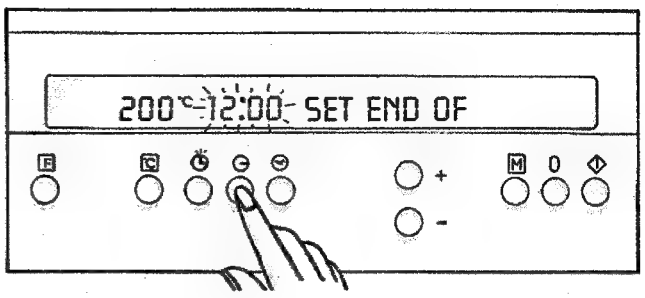


HOW TO SET THE DELAYED COOKING TIME

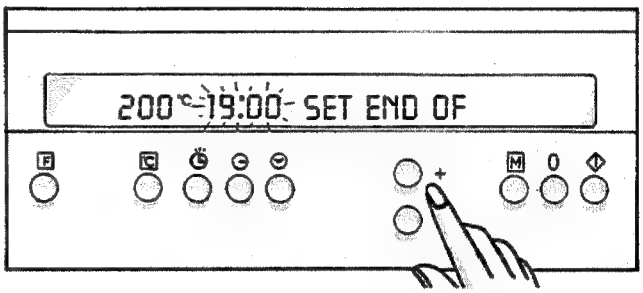
This operation allows to programme the automatic switching on and off of the oven. The operation is only possible if the real time has been programmed.

1. After selection of the function, temperature and cooking time, press the end of cooking time button ⊖. The display shows the end of cooking time and the message: SET END OF COOKING.

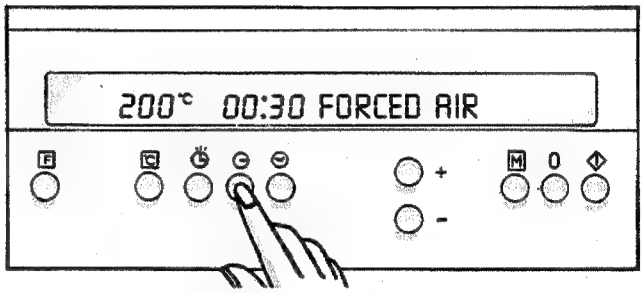
   I.e.: It is 11.30, the cooking time is 30 minutes; pressing the end of cooking time the display shows 12.00.



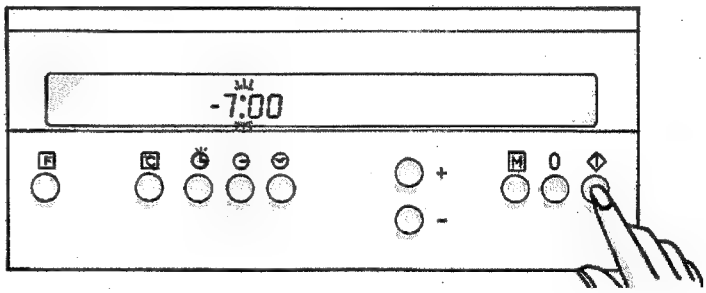
2. To delay the automatic switching on of the oven, press button + or − and set the end of cooking time, i.e. 19:00 which is displayed.
   The oven will switch on automatically at 18.30 because the cooking time is 30 minutes and will end cooking at the time set, that is 19:00.



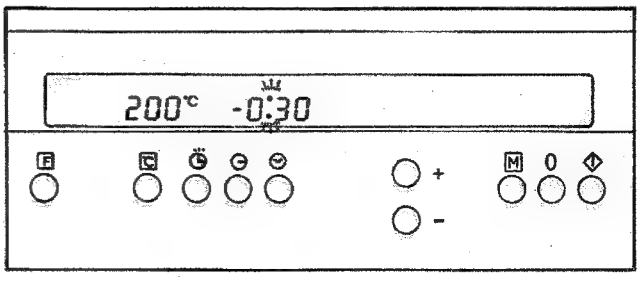
3. When the end of cooking time is displayed, confirm pressing button ⊖. The display shows the temperature, the cooking time and the function.



4. Pressing button ◈ the display shows the time remaining before the oven switches on preceeded by −.



5. At the end of this time, the oven switches on automatically, the display shows the temperature and the residual cooking time preceded by -.
   The oven will switch off automatically at the end of cooking time, and the acoustic signal sounds.



Note: During cooking, it is possible to intervene to modify temperature, cooking time, end of cooking time and function, proceeding as described in the relevant chapters.

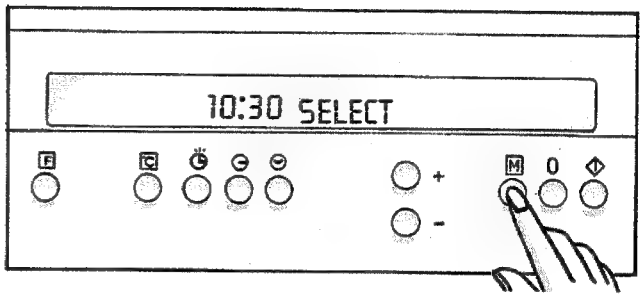
HOW TO SELECT THE 100 MEMORIZED RECIPES

This oven offers the advantage to cook choosing among 100 memorized recipes.
Some of the memorized recipes require oven pre-heating.
During cooking of some recipes a message will be displayed, warned by an acoustic signal. Follow the instructions pressing the Start button ◇.

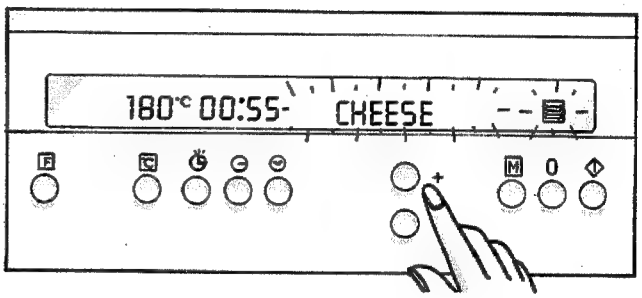
Choose one of the 100 memorized recipes.

1. Prepare the desired recipe following the instructions given in the Cook Book supplied with your oven.
   If the recipe does not require the oven preheating:

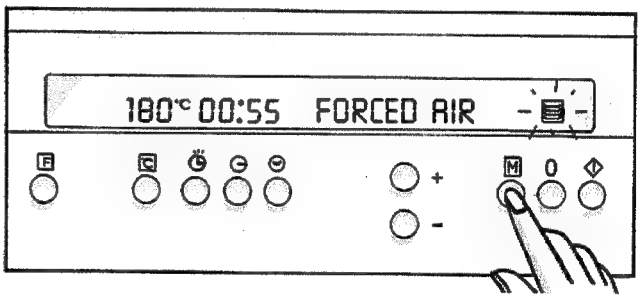
2. Press button [M]. The display shows the message: SELECT FROM 100 RECIPES.



3. Select the number corresponding to the desired recipe with buttons + or – (to increase the speed, keep the button pressed). The display shows the name of the selected recipe.

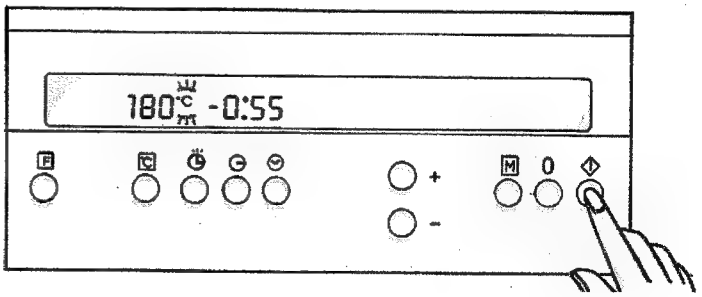


4. Confirm the recipe pushing button [M]. The display shows the temperature, the cooking time, the oven function and the cooking runner suggested.



5. Press Start button ◇ to operate the oven. The name of the oven function disappears and the cooking time is preceded by –.

The oven will automatically switch off at the end of the cooking time, and an acoustic signal sounds.

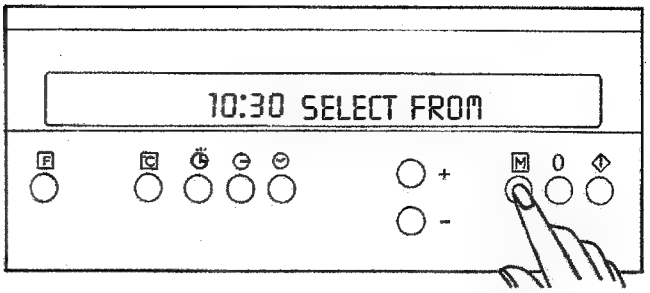


HOW TO SELECT THE 100 MEMORIZED RECIPES

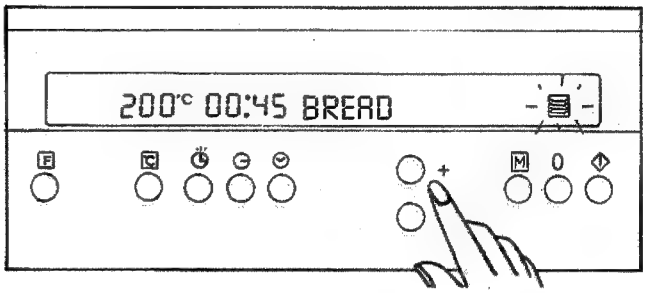
If the selected recipe requires the oven pre-heating:

1. Prepare the desired recipe following the instructions given in the Cook book supplied with the oven.

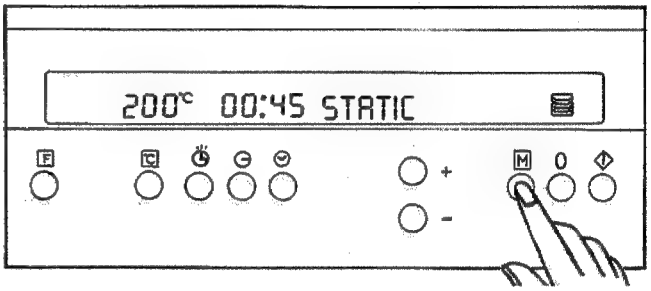
2. Press button [M]. The display shows the message: SELECT FROM 100 RECIPES.



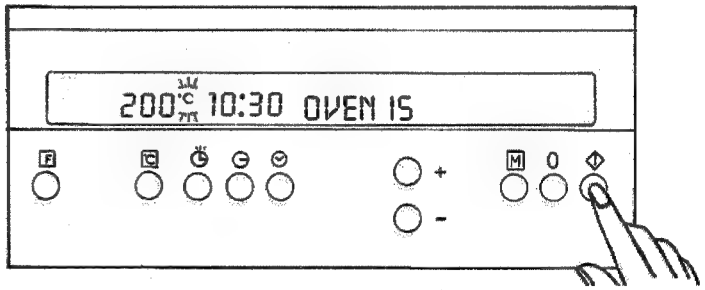
3. Select the number corresponding to the desired recipe with buttons + or – (to increase speed keep the button pressed).
The display shows the name of the selected recipe, temperature, cooking time, recipe and runner suggested.



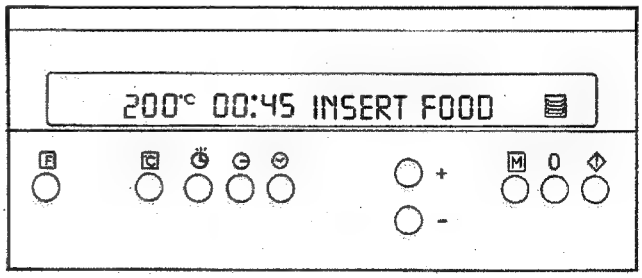
4. Confirm the recipe pushing button [M]. The display shows the temperature, the cooking time, the oven function and the runner suggested.



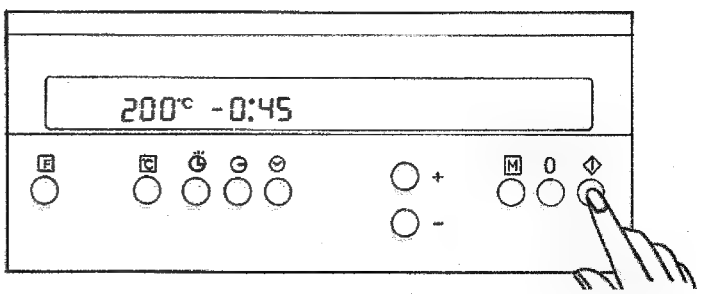
5. Push Start button ◇ to pre-heat the oven. The display shows OVEN IS PREHEATING.



6. An acoustic signal will warn you that the oven has been pre-heated. The display shows the temperature, the cooking time, the indication INSERT FOOD and the runner suggested.



7. Push button Start ◇ to operate the oven: the display shows the temperature and the cooking time preceded by –.

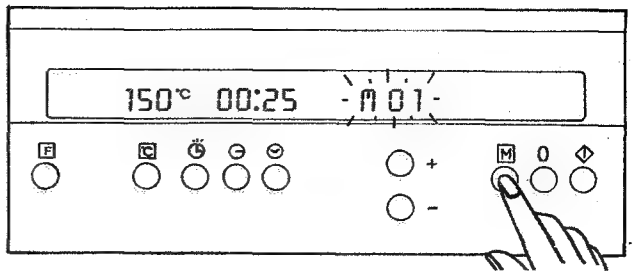


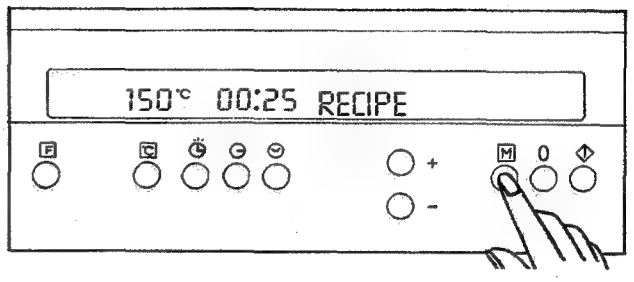
HOW TO MEMORIZE 10 PERSONAL RECIPES

You can also memorize your 10 favourite recipes.

1. Select the function, the temperature and the cooking time of your recipe.
2. Press button [M] to ask for memorization. The display shows M 0 1 flickering (pressing buttons + or – you can memorize your recipe in one of the 10 memories).
3. Keep button [M] pressed until the message: RECIPE MEMORIZED and an acoustic signal warn you that that recipe has been memorized.
   The display shows the values selected for function, temperature and cooking time.

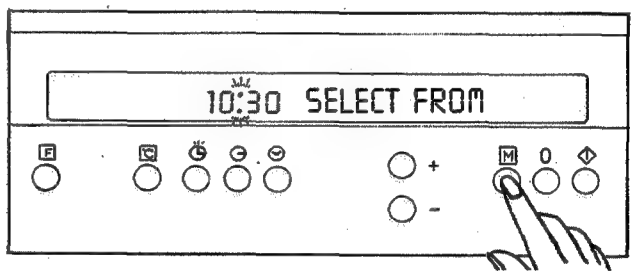
- If the 10 memories are not full, memorization of the recipes will take place automatically in the free memory. If all memories are full, add the number of the memory you want to modify.
- It is also possible to modify one of the 100 recipes and to memorize it with changes.



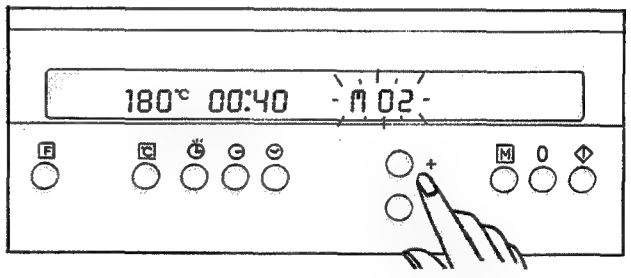


HOW TO SELECT ONE OF YOUR 10 PERSONAL RECIPES

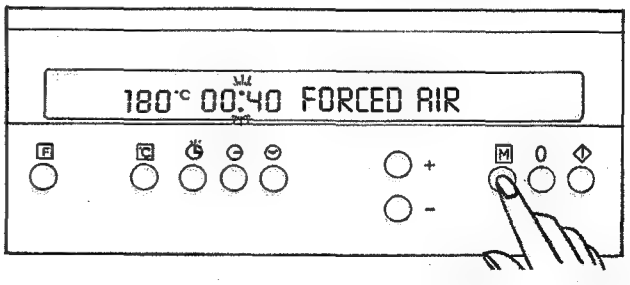
1. Press button [M] twice. The display shows: SELECT FROM YOUR RECIPES and the real time.



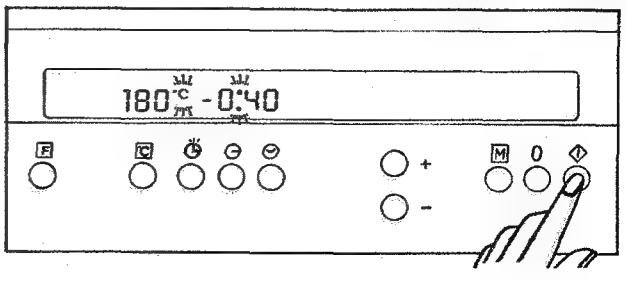
2. Select the desired recipe with buttons + or –.
3. The display shows M and the number selected, then the temperature and the cooking time.



4. Press button [M] to confirm. The display shows the temperature selected, the cooking time and the function.



5. Press Start button ◇ to operate the oven. The display shows the temperature and the cooking time preceded by –.

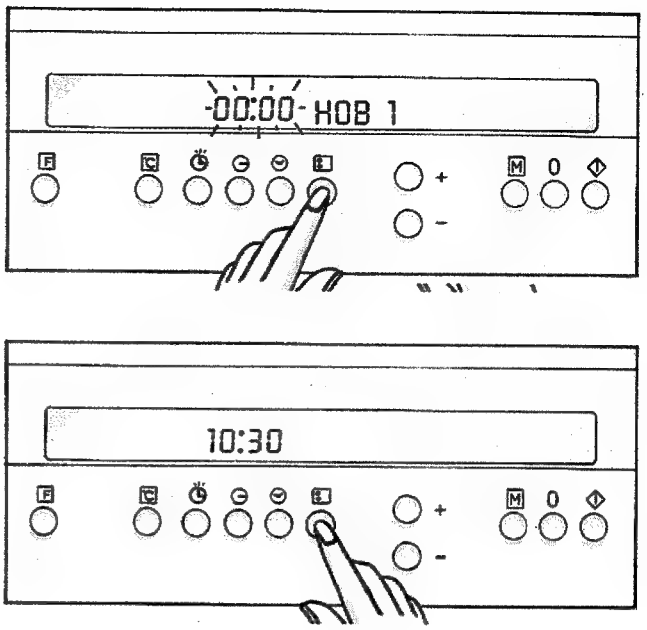


HOW TO PROGRAMME THE COOKING TIME OF THE HOB HOT PLATES (front and rear left)

To programme the front left hot plate:

1. Press button ⊡ once: the display shows HOB 1 and 00:00 flickering.
2. Select the desired cooking time with buttons + or – and confirm with button ⊡.
3. The display shows the real time if the oven has not been programmed. Contrarily the data concerning programming will be displayed.

   The electric hot plate remains alight fot the time selected and then it switches off automatically. An acoustic signal sounds. Please remember to reposition the hot plate selector to position "0".
4. The hot plate may be normally used pressing one of the buttons.



Note:

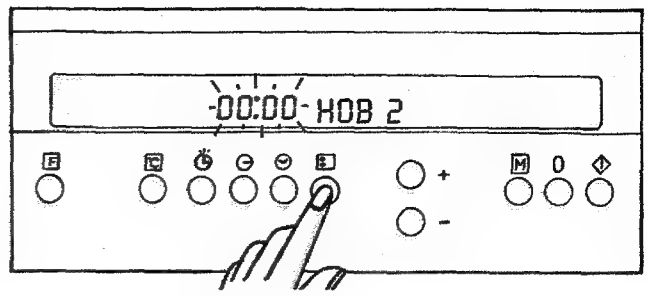
- It is possible to programme the two hot plates at the same time.
- To see the hot plates cooking time selected, press button ⊡.

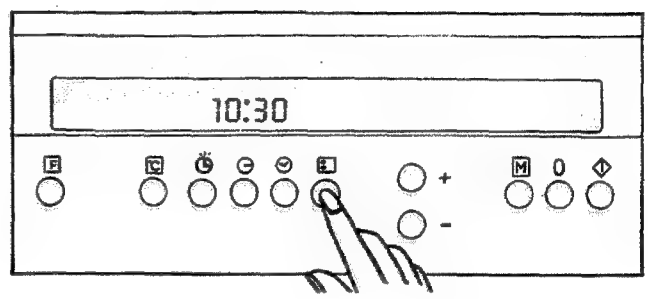
HOT TO PROGRAMME THE COOKING TIME OF THE HOB HOT PLATES (front and rear left)

To programme the rear left hot plate:

1. Press button ⊡ twice: the display shows HOB 2 and 00:00 flickers.
2. Select the desired cooking time with button + or − and confirm with button ⊡.
3. The display shows the real time if the oven has not been programmed. Otherwise the data of the oven programming will be displayed.

   The hot plate remains alight for the time selected then it switches off automatically. The acoustic signal sounds. Please remember to reposition the hot plate selector to position "0".
4. The hot plate may be normally used pressing one of the buttons.





Note:

- It is possible to programme the two hot plates at the same time.
- To see the hot plate cooking time selected, press button ⊡ twice.

HOW TO USE THE OVEN FUNCTIONS

The temperature and the cooking time depend on the type of food.
First select a medium value and if necessary, increase or diminish the temperature following the cooking result obtained.

STATIC FUNCTION

This function is ideally suited to cook meat, fish, poultry and cakes.
Note: Use one runner only.

- Pre-heat the oven (the oven is heated by the top and bottom heating elements).

FOOD	PREHEATING	RUNNER (from the bottom)	TEMPERATURE °C	TIME (mins. approx.)
Pork roast	yes	2	170-190	70-100
Duck (2 kg)	yes	2	190-210	110-140
Fish (1,2 kg)	yes	2	180-200	40-60
Rich fruit cake	yes	2	135-145	150-170
Small cakes	yes	2	175-185	20-25

PASTRY FUNCTION

This function is ideally suited for cooking on two different runners.

FOOD	PREHEATING	RUNNER (from the bottom)	TEMPERATURE °C	TIME (mins. approx.)
Apple cake	no	2	160-180	40-60
Biscuits	no	2+4	130-150	25-40
Meringues	no	2+3	60-80	100-200
Roll	no	2	140-160	20-40
Pizza	yes	1+3	220-230	15-25

Before the end of the cooking time:

1. Cooking at the same time on two runners, interchange the baking trays 10 minutes before the end of cooking.
2. Remove first the baking tray that is first ready and continue cooking the other baking tray.

GRILL FUNCTION

This function is ideally suited to grill small pieces of meat (steaks, sausages, wurstels) and to brown bread.

FOOD	PREHEATING	RUNNER (from the bottom)	TEMPERATURE °C	TIME (mins. approx.)
Toast	jes	4	250	1-3
Pork chops	jes	4	250	30-40
Shishkebabs	jes	4	250	30-45
Bacon rashers	jes	4	250	10-15
Sausages	jes	4	250	25-35

Note: During cooking the door must remain closed.

1. Place meat on the grid and the baking tray undermeath. We suggest you poured some water into the baking tray to reduce smoke and grease spatter.
2. Turn meat halfway through cooking.

TURBO GRILL FUNCTION

This function is ideally suited to grill large places of meat (roast-beef, pork roasts, chickens, etc).

FOOD	PREHEATING	RUNNER (from the bottom)	TEMPERATURE °C	TIME (mins. approx.)
Pork roast (1 kg)	no	2	170-180	80-100
Baked potatoes (1,5 kg)	no	3	190-200	30-40
Roastbeef (500 g)	no	3	190-200	15-20 (rare)
Chicken (1 kg)	no	2	180-200	55-65
Lag of lamb	no	2	190-200	100-120

Note: During cooking, the door must remain closed.

1. Place meat on the grid and the baking tray undermeath. We suggest you poured some water into the baking tray to reduce smoke and grease spatter.
2. Turn meat halfway through cooking.

DEFROST FUNCTION

This function is ideally suited to thaw frozen food.

Note: To avoid dehydration of food, let them wrapped in their package.

FORCED AIR + BOTTOM HEATER FUNCTION

This function is ideally suited to cook fruit cakes, pizzas.

FOOD	PREHEATING	RUNNER (from the bottom)	TEMPERATURE °C	TIME (mins. approx.)
Vegetable casserole	no	2	150-160	75-85
Stuffed tomatoes	no	1	180-200	30-45
Pizza	yes	1	220-240	15-25
Fruit tart	no	2	150-170	50-80

FORCED AIR FUNCTION

This function is ideally suited to cook at the same time on different levels the same or different types of food, such as roast and fish without flavour contamination.
When cooking on different runners, you have to cook foods that require approx. the same temperature.

FOOD	PREHEATING	RUNNER (from the bottom)	TEMPERATURE °C	TIME (mins. approx.)
Stew	no	2	150-160	120-140
Victoria sandwich cake	no	1-3	165-175	30-35
Scones	yes	1+3	195-205	20-25
Apple plait	no	3	165-175	40-50
Roastbeef (1,3 kg) Potatoes Apple pie	no	1 3	190	60-70 40-50
Yorkshire pudding (12 bzns)	no	2	200	25-35

HOW TO USE THE OVEN FUNCTIONS

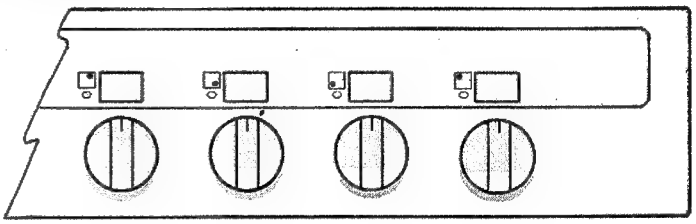
BOTTOM HEAT ONLY

This function is useful to complete cooking of filled cakes or when it is necessary to dry the lower surface of food. Use it the last 10-15 minutes of cooking.

BOOSTER FUNCTION

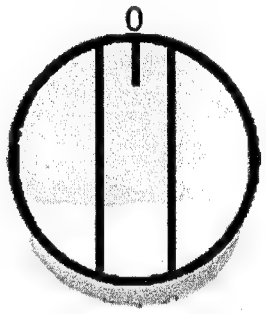
This function is ideally suited to cook food such as meat and poultry. With this function the pre-heating time with the top and bottom heating elements is reduced.
The booster function switches off automatically when the selected temperature has been attained and the oven switches automatically to the static function.

USE OF THE COOKTOP COMBINED WITH THE OVEN



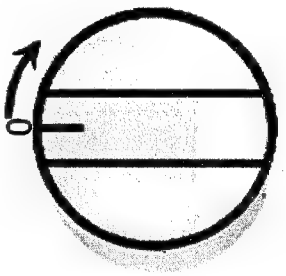
Cooking surface

All the cooking surfaces have electronic performance control with automatic heat-up. The performance can be very sensitively adjusted from levels 1 - 15. To switch on the performance level turn the correct switch knob to the setting required (1 - 15). The switch knob cannot be spun. To switch off turn it back to 0.



Automatic heat-up

Each cooking surface is equipped with automatic heat-up. The automatic heat-up increases performance during the heat-up phase. When the heat-up time has finished the regulator automatically switches back to the lowest performance of the level switched on. The automatic heat-up can be activated in levels 1 - 14 as follows: turn the control knob to the right to the level required, then pull. This activates the automatic heat-up and the yellow indicator light comes on. When the switch setting is altered the automatic heat-up is switched off. The yellow indicator light goes out. The cooking area then continues to work without automatic heat-up corresponding to the new level set.



Important

To obtain the best performance from this appliance use cooking levels 1 to 9. When using the appliance at higher cooking levels (10 to 14) one must wait two minutes to set a new cooking level.

Cooking surfaces with 2 cooking areas

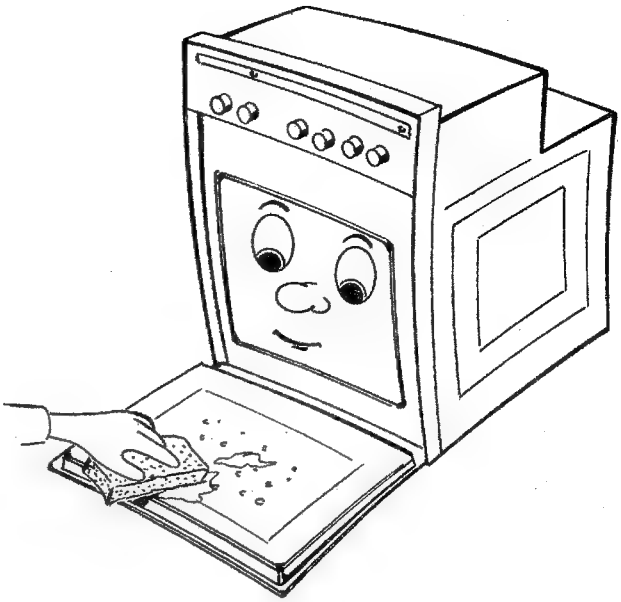
The cooking surfaces can be made larger by switching on a second area. Turn the switch completely to the right. Then turn the switch to the switch position required.

Important:

- Before first use heat the cooking surfaces for about 3 minutes at the maximum heat (energy setting at 15).
- Do not heat the cooking surfaces up with nothing on them.
- Use special pans for electric cookers with especially thick and flat bottoms.
- The pan diameter must be the same as that of the cooking surface or slightly larger.

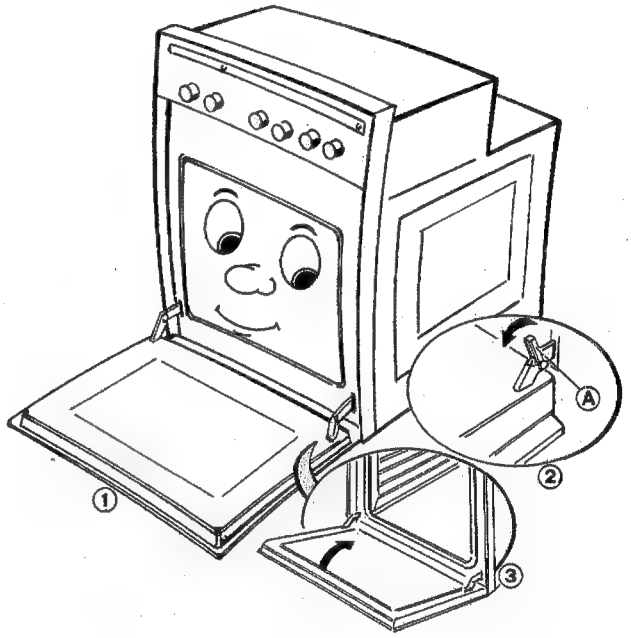
HOW TO MAINTAIN THE OVEN AND ITS ACCESSORIES

- After each use, let the oven cool down, and clean it to avoid that any incrustation is repeatedly heated.
- Do not use abrasives. If food soil is hard to remove, use oven cleaners following the instructions on the package.
- Clean the exterior with a sponge dampened in lukewarm water. **Do not use abrasives.**
- Clean the oven door glass and the lamp cover glass with a dishwashing liquid.
- Wash accessories in the dishwasher or manually using an oven cleaning product.
- When using the oven for a long time, there might be some condensation on the inside door and on the gasket. Please wipe it.



HOW TO REMOVE THE OVEN DOOR (for cleaning purposes)

1. Open oven door.
2. Lift hinge levers (A).
3. Lift and pull out oven door.
4. Remount the oven door reversing the sequence.

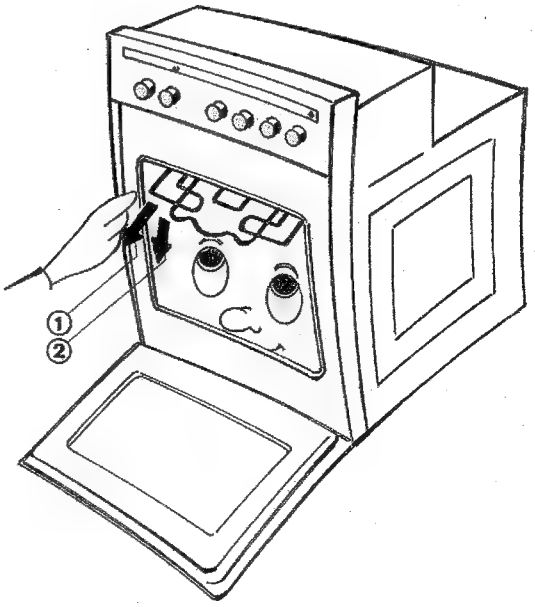


TILTING GRILL

To clean the ceiling, just pull the grill element towards you and pull down.

Warning:

- Do not operate the oven with the tilting grill pulled down.
- The cleaning operation must be performed only when the grill element is completely cool.



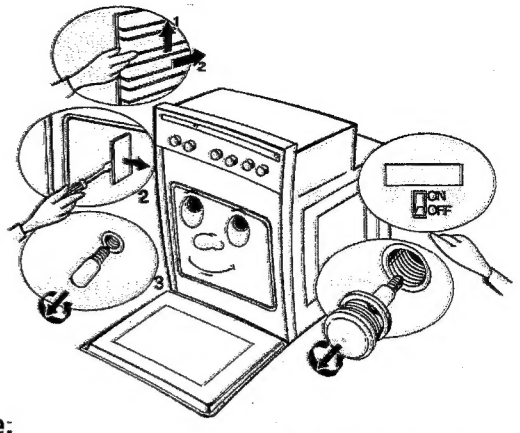
HOW TO REPLACE THE OVEN LAMP

HOW TO REPLACE THE SIDE INTERIOR LIGHT

1. Switch off electricity at the mains.
2. Remove the side grid support at the left.
3. Lever the lamp cover with a screwdriver and remove it.
4. Replace the bulb.
5. Remount the lamp cover and the grid support.
6. Switch on electricity at the mains.

HOW TO REPLACE THE OVEN LAMP

1. Switch off electricity at the mains.
2. Unscrew the lamp cover.
3. Replace the bulb.
4. Remount the lamp cover.
5. Switch on electricity at the mains.



Note:
Use only a replacement bulb of 25 Watts 230V, Type E-14 T300°C, available from our After-Sales Service.

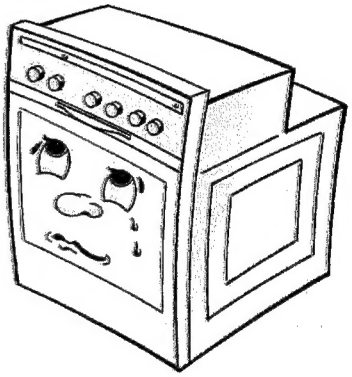
TROUBLE-SHOOTING GUIDE

1. The oven does not heat:

Check:
- Has the selector knob been set on the required function?
- Has a temperature been selected?
- Is there a power failure?

2. The interior light does not switch on:

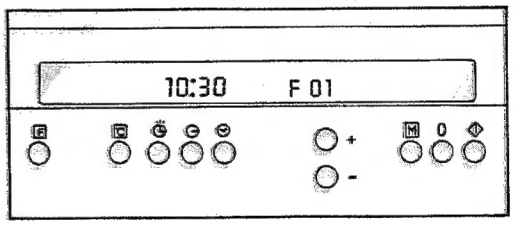
Check:
- Is there is a power failure?
- Is the bulb faulty? If so, replace it.



AFTER-SALES SERVICE

ERROR CODES

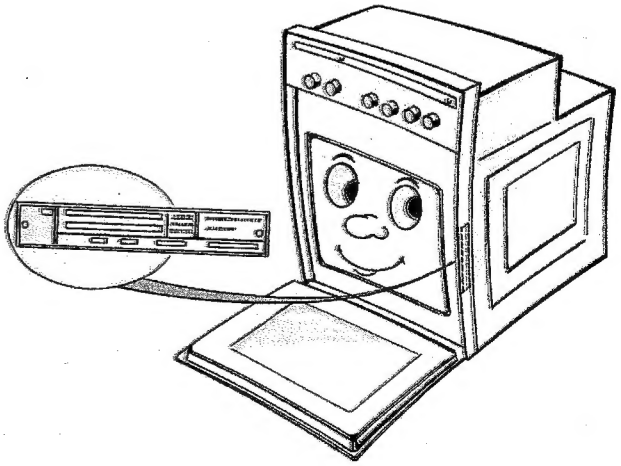
In case of faults, the display shows one of the two following codes:
– F01
– F02
Please contact Service giving the code.



Before calling for Service:

- Check the above trouble-shooting guide carefully to see if you can correct the fault yourself.
- Re-start oven to check if it is operating properly.
- If both attempts fail, please call for After-Sales Service.

Describe the fault and give the model N° indicated on the right side, inside the oven and Service N° of your appliance, your address and phone N°.



INSTALLATION

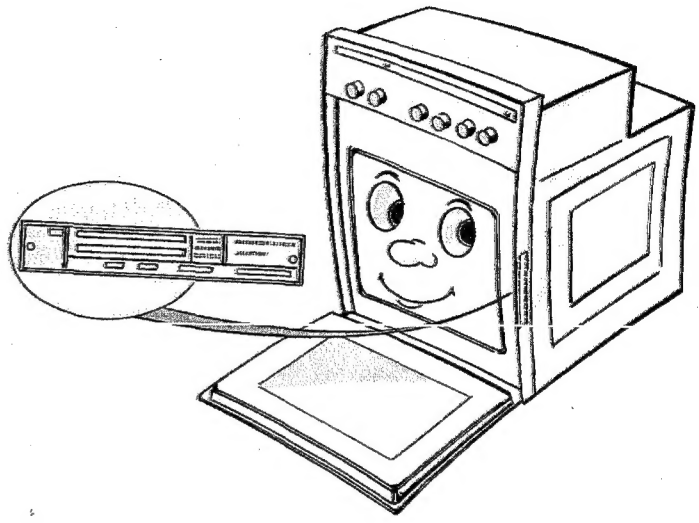
General hints

- This appliance must be installed by a competent electrican, with all electrical and installation requirements prescribed by local regulations and manufacturer instructions.
- The furniture in contact with the oven must be heat- resistant (80°C).
- Remove any packaging material from inside the oven.
- **Leave the oven to stand on its polystyrene packaging base to avoid damaging the oven bottom.**

ELECTRICAL CONNECTION

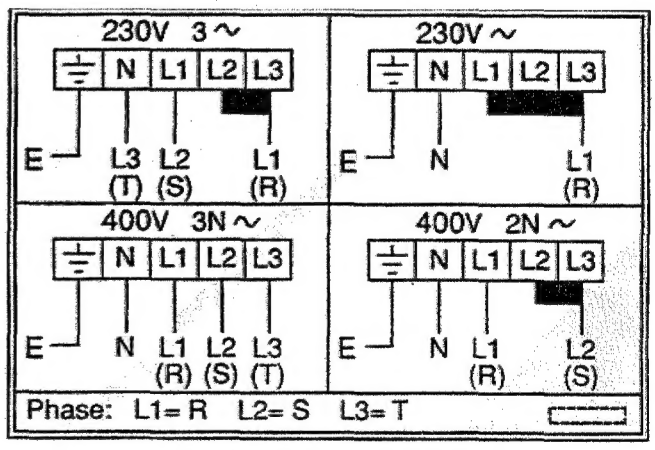
Prior connecting the appliance:

- Please ensure that the mains supply corresponds with the data stated on the rating plate, which is located in the front rim (it is visible when the door is opened).
- The electrical connection has to be carried out by means of a socket or a multiple circuit breaker with a space between the contacts of 3 mm or more.



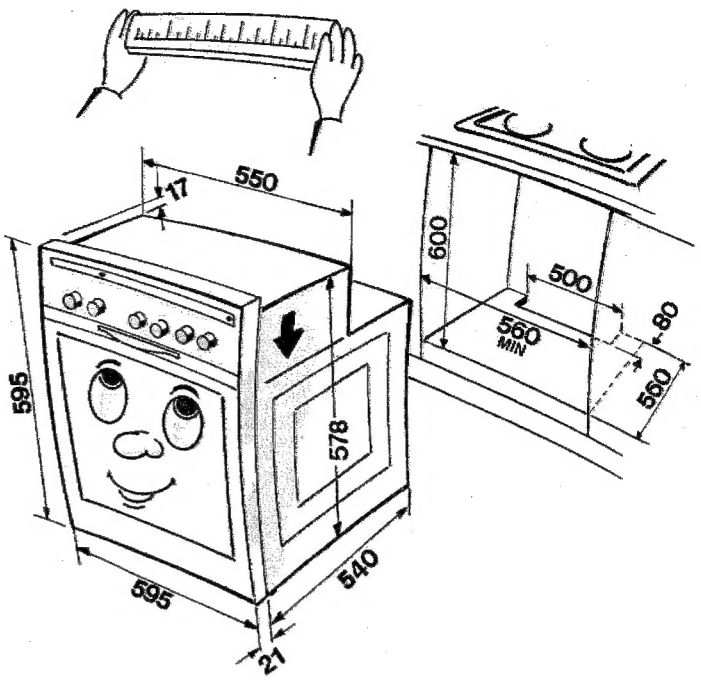
Please use a supply cord (minimum length 800 mm) type H05 RR-F, and keep to the undermentioned chart:

Conductors Numbers	Connection
1N + ⏚ ~	H05 RR-F 3x4 mmq
2N + ⏚ ~	H05 RR-F 4x2,5 mmq
3 + ⏚ ~	H05 RR-F 4x2,5 mmq
3N + ⏚ ~	H05 RR-F 5x1,5 mmq



BUILDING-IN

- **Do not lift the oven by the door handle, but lift it at the sides as illustrated (see arrow).**
- The oven has been designed for building-in under a column.
- The oven and housing dimensions are illustrated in opposite figure.
- To ensure a correct ventilation, respect the ventilation gaps shown in opposite figure.
- Install the oven in the housing, lifting it at the sides, taking care not to trap the wires of the electrical supply cable.
- Fix the oven to the housing tightening the screws (E) and (F) as illustrated.

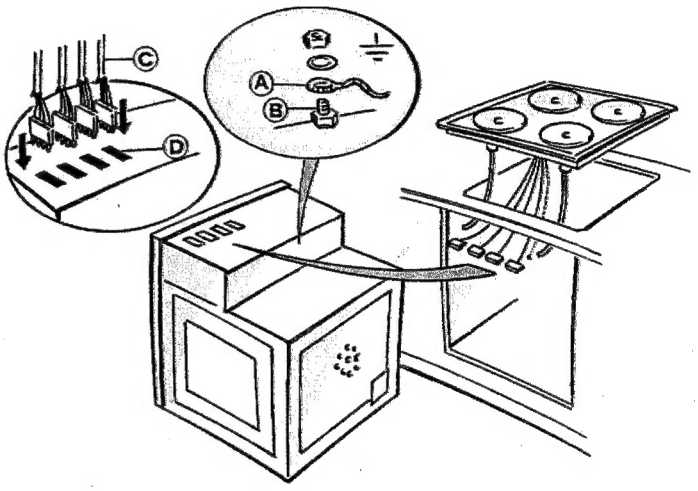


ATTENTION

- Prior to any intervention, disconnect the oven from the mains supply.
- After installation, electric parts must not be accessible.
- A multiple circuit breaker with a space between the contacts of 3 mm or more must be fitted (LS switches, fuses, relays).

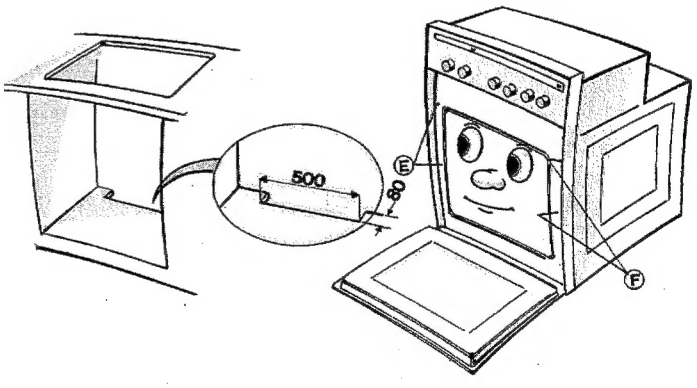
The technician is responsible for the correct installation of the appliance and of its conformity with local regulations.

- **The earthing of this appliance is compulsory by law:** for this reason all current and earth conductors must be of appropriate size.
- No liability for damage or injury to persons or property will be accepted arising from non-observance of these requirements.



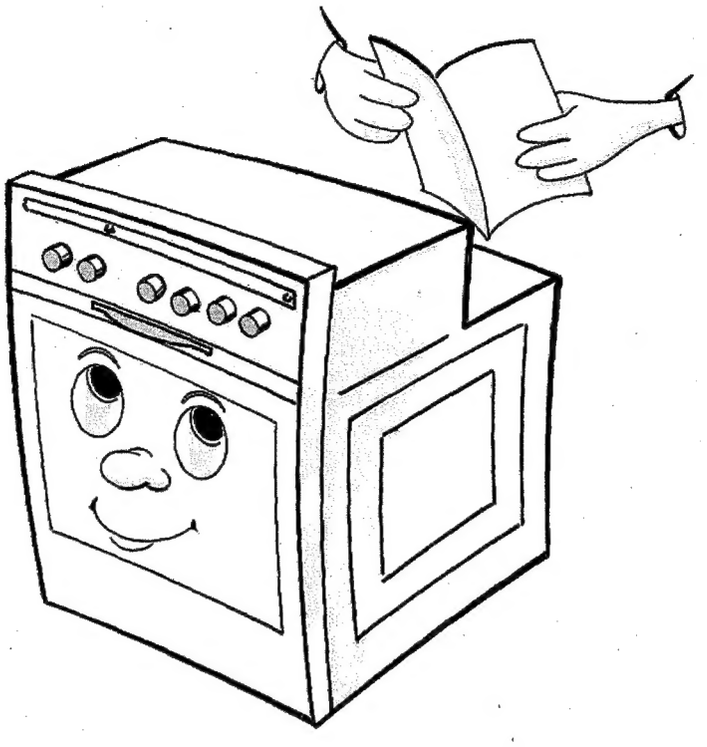
Note:

To allow for proper ventilation, we recommend that you left an opening of min. 500x80 mm and 500x50 mm inside the cabinet (see drawing).



OVEN COMPLIANCE WITH REGULATIONS

- This appliance conforms to EEC regulations 87/308 on radio-interference.
- This appliance incorporates parts intended to come into contact with foodstuffs in compliance with EEC directive 89/109.
- This appliance belongs to **"Y" Class** against fire hazard.



GUIDE D'EMPLOI RAPIDE

AVANT D'UTILISER LE FOUR POUR LA PREMIERE FOIS

1. Retirer toute protection en carton de la cavité du four et tous les accessoires.
2. Chauffer le four à 200°C pendant une heure environ pour éliminer les odeurs et les fumées des graisses de protection.
3. Sélectionner la langue (voir page 57).
4. Afficher l'heure (voir page 58).

Pour obtenir entière satisfaction de votre four, nous vous recommandons de lire attentivement le mode d'emploi.